Redland Organic Growers Inc

NEXT MEETING 8 OCT

OCTOBER 2026 NEWSLETTER

GROW A LOT IN SMALL AREAS



MAX YOUR SPACE Page 3

SEEDS: TO SOAK OR NOT TO SOAK? Page 8

WHAT'S ON Page 13

OCT GARDEN JOBS & TIPS Page 9-11

IN THIS ISSUE

1. Tip of the Month: Hand pollination
2. President's Ponderings
3. Small space gardening Inspirational Val
5. Sue's recipes
6. ROGI book reviews
7. Members' corner including Christmas market
8. To soak or not to soak?/Seedsavers
9. Sow and grow now
10. Jobs in the garden
11. Garden tips
12. ROGI Oct meeting
13. What's On incl. Garden Visits
14. Your newsletter content wanted, Committee details

"Spring always fills me with optimism. The garden teaches patience, persistence and the value of working with nature, rather than against it."
President, Monica Richter

TOP TIP OF THE MONTH: YOU BEE THE POLLINATOR

With fewer bees in the Redlands this spring due to Varroa mite (*Varroa destructor*), you may need to be the pollinator in your garden for cucumbers, apples, pumpkins, tromboncino, etc. *More tips from page 9.*

- Using either a tiny soft paint brush (the kind you get in a child's paint set) or a cotton tip, touch the pollen-bearing anthers of each male flower to collect pollen.
- Then transfer the pollen to the stigma of neighbouring female flowers. This will help to ensure pollination and fruit set.

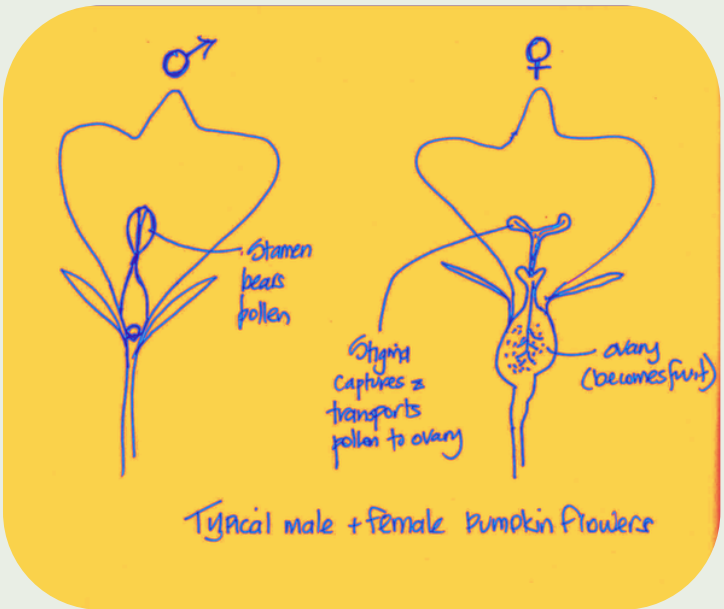


Image: Hand drawing of male and female pumpkin flowers/L.Brennan
Linda Brennan

PRESIDENT'S PONDERINGS

By Monica Richter



Spring is a splendid time to watch nature unfold in the garden. Early each morning, I sit upstairs on the verandah listening to the birds twitter and sing as the garden slowly comes to life. As the weather warms, I've noticed more insects too, from dragonflies to native wasp-like pollinators, and the number of moths around has been particularly heartening. There is never a day when I am not doing something in the garden, and at this time of year there is always something new to discover.

My vegetable garden is thriving. The lettuce seedlings I picked up in August are flourishing, and at last month's meeting I added cucumber and pumpkin seedlings to the collection. Finding the right spots for them has become part of the fun, and already I am imagining the many ways we'll enjoy the pumpkin harvest in the months ahead. I've also been busy sowing seeds, including zucchini, flowers, eggplant and asparagus varieties purchased from The Diggers Club earlier in the year. From ROGI Seedsavers, I collected several varieties to trial, including corn, which I am looking forward to planting out soon.



Photo: Monica's germinating seeds/M.Richter

This season's planting has made me more conscious of lunar gardening and the role moon cycles play in many permaculture traditions. I've even started marking the full moon in my calendar to help guide my planting schedule and deepen my understanding of these natural rhythms.



Photo: Seedlings are planted/M.Richter

Recently, I attended the BOGI Fair and I came home with a lemon myrtle and cinnamon myrtle (*Backhousia*), which now have pride of place in a corner of the garden I am gradually transforming into a small rainforest. They join a slow-growing Davidson plum, a native mulberry from IndigiScapes, and native and edible hibiscus as they steadily find their place in the landscape. It is exciting to watch this area evolve and imagine what it might look like in a few years' time.

"The garden teaches patience, persistence and the value of working with nature rather than against it"

Spring always fills me with optimism. The garden teaches patience, persistence and the value of working with nature, rather than against it. As our gardens awaken and our planting schedules become busier, I hope you find the same sense of enjoyment and renewal that I do. Take a moment to observe what is happening in your own garden, whether it is the return of a favourite bird, a flourishing seedling, or the first signs of a bumper harvest. These small seasonal moments remind us why we garden and how deeply connected we are to the natural world and to each other through ROGI.

Happy gardening, and I look forward to hearing about your spring adventures at our upcoming events and meetings.

Monica

Monica Richter, President, ROGI

Grow food in small areas

You can produce food, no matter the size of your garden or balcony. New ROGI member Sue Mitchell has transformed her north-facing 40 square metre courtyard into more than 30 edible perennial crops and seasonal annuals she then harvests, eats, dries and preserves.

In 2013, Sue had lawn, a star jasmine vine plus a few edibles in pots *(photo right)*. Thirteen years later, Sue has an abundant sanctuary, packed with mostly edible plants, a worm/compost system, wicking beds, ollas and a fish tank.

The major learning curve has been working with the amount of shade in the yard. Sue ended up relocating a garden bed into the middle of her courtyard to maximise sun. In other areas, she had to rethink what to plant that would be shade tolerant and were foods the family wanted to eat. Carrots and beetroot were out - semi-shade tolerant herbs and edible perennials were in.

Sue produces half of her mulch from chop and drop and only needs to buy one sugarcane bale each year. She uses permaculture principles and finds following local gardeners online helpful as they're in similar growing zones. For example, Morag Gamble and Self-Sufficient Me. She says it's easy to be influenced by YouTube - resist! Grow what you use for your conditions.

Vertical elements and pest control

Using every part of your small garden is important. Growing up allows for layering and deciduous trees have multiple uses. For example, Sue uses her frangipani as a structure for roma tomatoes to climb and harvests a handful each day from just one plant. Once the frangipani leaves grow, it provides shade for the tomatoes.
The two arches growing vines also provide good protection for small birds. In turn, the birds are active controllers of pests.
Alpine strawberries *(photo right)* are delicious for humans but also attract water skinks which, in turn, eat grasshoppers.



Above photo: Sue in her garden haven/K.Adam



Photos: (second from top): Sue's lawn in 2013/supplied. (Above) In 2018, Sue added raised beds around the perimeter/supplied



Photo (above): Sue's sanctuary now, including arches/K.Adam



Grow food in small areas (continued)

What to do with shade?

Put your worm farms in low light areas. Sue lets weeds grow for chop and drop but doesn't let them go to seed. Leafy greens grow all year in shade as well as longevity spinach *(Gynura procumbens)*. Sprouting broccoli needs less sun than regular broccoli.

Worm Farm

There wasn't enough room for a compost bin so Sue created worm farms in the garden beds. She used 60 litre buckets but would recommend 30 litre ones so it's light enough to move and composts faster. In five years, she's never had to replace the composting worms she first added.

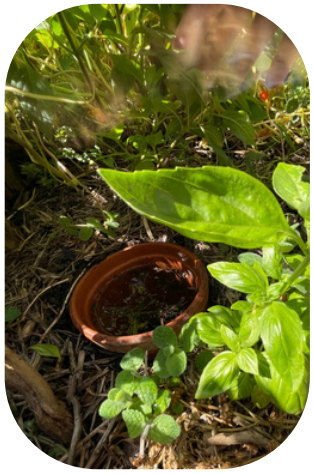
Water

The key to knowing your garden's watering needs is to know your zones. Sue's north-east spot gets a lot of sun so it needs watering twice a week. Other aspects only need watering once a week. Apart from mulch, another water conservation strategy is to overplant to make sure there's no bare soil.
Sue also has a fish tank (with Rosy Barb fish) growing watercress and kang kong. When changing the water, it goes on the garden.

Grow what you use

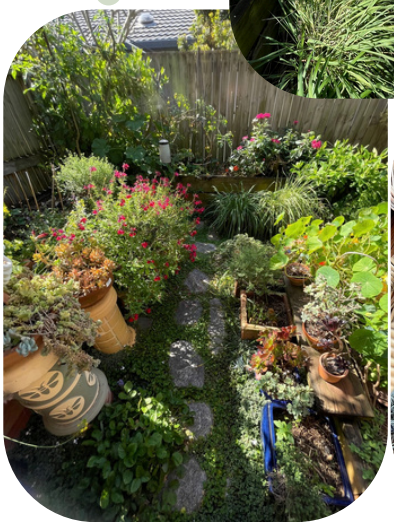
Sue loves salads and vegetables, herb teas and medicines, dried spices, preserves and fruit. She grows many herbs: pineapple sage, sage, lemon balm, tarragon, basil, apple mint, regular mint, native thyme and coriander (dry and grind your own seeds - the taste is amazing!). She even packs in ginger, turmeric and galangal. Get inspired: try some of her recipes on the next page.





Photos: (above left) Sue's worm farm, a 60L bucket with holes drilled in, buried in the garden bed/supplied. (Above right) Ollas, some using upcycled terracotta wine coolers, have a lid to prevent mosquito breeding/K.Adam







Photos: (above middle) Sue also has a potting table/K.Adam. (Above left) Sue's garden/K.Adam. (Above right) Sue dries herbs indoors in baskets with doors open for airflow/K.Adam

Gardening is also important to Val, Sue's mum

Sue's mum, Val, is also a powerhouse. Over the past decade, Val has raised $40,000 for the Cancer Council by selling plants, mainly succulents. Inspired by her own experience with cancer, her 'Planting Hope' Facebook page started in 2020 and took off during COVID. Val is now a social media legend with about one thousand followers. She recently stopped selling plants but still fundraises for the Cancer Council. And she still loves gardening!



SUE'S RECIPES inspired by her produce

TOMATO BRUSCHETTA FERMENT

In a sterilised jar: one layer of whole cherry tomatoes, one layer of sliced garlic and one layer of fresh/dried basil leaves. Repeat.

Top with 4% brine (4g salt/100ml water). You can use a silicon fermenter lid; paper towel and elastic band; or a finger-tightened lid. The mixture must be able to breathe.

Leave the jar on the bench for 4-7 days. It's ready when it stops smelling salty and smells like pickle. Store in fridge.





Photos: (left) Tomato bruschetta ferment with silicon fermenter lid. (Right) Red onion ferment/K.Adam

RED ONION FERMENT

Use the ferment method (left) with red onion, rosemary and citrus peel. You can experiment with other ingredients as well. Once ready, store in fridge.

MORNING BALANCE TEA

Sue says it's fantastic for women.

Mix together: 20g dried red clover
10g dried sage
10g dried mint
10g dried lemon balm
5g dried raspberry leaf

Put a couple of heaped teaspoons into a plunger/teapot. Pour in water heated to 80 degrees Celcius (don't boil, it damages beneficial properties). Brew for 10 minutes minimum but Sue brews overnight.

EVIE'S BUG BLEND

4yo and up.
Beware if sensitive skin.

120ml castor oil
50g shea butter
50g beeswax
15 drops lavender oil
10 drops peppermint oil
10 drops citronella oil

Gently melt the castor oil, shea butter and beeswax in a double boiler. Remove from heat, cool slightly. Add essential oils then pour into container and cool. Insect repellent balm.

STRAWBERRY VINEGAR

In a sterilised jar, cover strawberry tops with apple cider vinegar. Finger-tighten the lid. Shake daily (leave next to kettle to remember). Leave on the bench for about a week. When it smells right for you, it's ready. Strain. Store in fridge. Use in dressings/salads. Great digestive. Hormone balancer for women.

Pretty fruit fly trap*

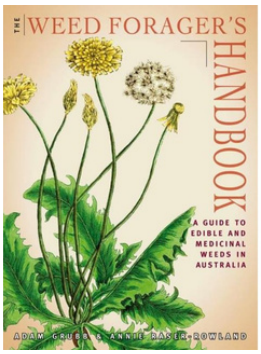
Put the strawberry vinegar, water (if you want) and a drop of detergent in a beautiful bowl. Sit it in the fruit bowl to catch fruit flies. Top up with vinegar or sweet fermented wine. It looks nice and is effective. Sue uses this all year to stay on top of the fly numbers.



Photo: The pretty fruit fly trap works (yes, the black spots are the flies)/K.Adam

**This trap catches Drosophila melanogaster, often called 'vinegar flies', not Bactrocera tryoni.*

I borrowed two books from the ROGI library in August, driven by my determination to learn more about two things that currently occupy a lot of my attention: weeds and chooks.



The first was **The Weed Forager's Handbook** by Adam Grubb and Annie Raser-Rowland. With plenty of weeds thriving in my garden, and a plan to make a wild weed pie for friends who came over to help in the garden, I thought it was time to learn which ones were useful rather than just troublesome.

The book is a fascinating guide to edible and medicinal weeds. I was surprised to discover how many common plants can find their way onto the dinner plate, including dandelion, oxalis, purslane, sow thistle, blackberry nightshade, wild lettuce, cobbler's pegs and nasturtium. Of course, the authors are careful to warn about poisonous lookalikes, so I've been double-checking my identifications before adding anything to the salad bowl.

There are also some wonderful recipes at the back, including a weedy frittata, nettle gnocchi and even a 'weed tea'. It's a delightful little book that has made me look at the garden in a completely different way.



The second book was **Happy Hens: All You Need to Know to Keep Your Chooks Healthy and Content** by Organic Gardener Magazine. This one is helping me prepare for my next major garden project. I'm hoping to welcome some hens at the end of December, which means building a secure enclosure and learning as much as I can before they arrive. The book covers everything from choosing breeds and feeding requirements to health care and managing hens that are behaving badly.



Photo: Monica and her 96 yo mum with the two books/M.Richter

Despite reading it cover to cover, I still haven't decided whether to buy pure breeds or commercial layers!

One of the joys of the book is the abundance of chicken photographs. There are plenty of charming images of hens going about their business, many looking delightfully broody.

The real strength of the book, however, is its practical approach to keeping chickens in a warming climate. Heat stress can have a serious impact on hens, and the authors provide useful advice on suitable breeds, summer cooling strategies and breeds that may struggle in hotter conditions. Naked Necks and Frizzles seem to be among the standout performers. The book also includes handy checklists covering daily, weekly, monthly and seasonal maintenance tasks.

MEMBERSHIP BENEFIT

It's free to borrow books from the ROGI Library if you're a paid member. See Lin and Dee in the ROGI Library at the next meeting. Just return the books the following month.

MEMBERS' NEWS: MORE THAN A MOUND OF GRASS

We've got mail!

Steve and I are on a 10-week trip through the Northern Territory and Outback Queensland.

When we were at Blackall, we visited the Historical Wool Scour, a former steam-powered wool-washing complex.



Whilst on the tour, we came across something very valuable to us ROGI members, however, we weren't allowed to bring any home ... why?

Because, hidden beneath this unassuming mound of grass *(photo above)*, lies a HERITAGE-LISTED, yes, that is correct, a heritage-listed pile of wood ash - left over from the wood-fired steam boiler! At the bottom of this pile is wood ash from as far back as 1908. Wow!

Steve and Dianne Menzies, ROGI Members

Did Steve and Dianne run into Jerry Coleby-Williams?

ABC Gardening Australia presenter Jerry Coleby-Williams and ROGI member is another recent visitor to the 'last of its kind' Blackall Historical Woolscour.

JERRY'S TOP TIP: WOOL FOR PLANTS

Lining planting holes for trees and shrubs using scutch - waste wool *(photo below)* - is a traditional gardening technique still practised at the Blackall Woolscour.

Like water crystals, only organic, wool absorbs irrigation water, then it gently nourishes plants as it decays. Cotton waste, spent hops and chopped feathers could also be used.



Jerry Coleby-Williams Facebook page

ROGI CHRISTMAS MARKET 12 NOVEMBER

AS PART OF THE ROGI NOVEMBER MEETING

BUY HOMEMADE, HOMEGROWN, ECO-FRIENDLY CHRISTMAS GIFTS



Want to have a stall?

Email Karin: newsletter@rogi.com.au for a stallholder form.

It could be dried herbs, teas, jams, chutneys, biscuits, pottery, plants, honey, produce, artisan items plus more.



SEED TOP TIPS: TO SOAK OR NOT TO SOAK?

Some seeds are soaked to clean them before drying. Others are soaked prior to planting to assist rehydration and germination.

Soak: Wing beans and parsley

Wing beans and parsley are two species that, when soaked in water for up to 24 hours before sowing, will rehydrate more effectively and have better germination than if they are sown without soaking. Soak times can vary from 4 to 24 hours depending on the seed. Wing beans need their hard, dry seed to be soaked for 24 hours prior to planting.



Photo (above left): Wing bean seeds need soaking/L. Brennan



Photo (above right): Don't soak climbing rattlesnake beans/L. Brennan

Don't soak: Bush beans

Some seeds however, do not tolerate soaking eg bush beans. They will split and rot rapidly. Saturating the potting mix or soil every day when bush beans are freshly sown and before they germinate will result in the seeds rotting in the soil.

Soak to remove pulp: eg tomatoes

Another reason to soak certain seeds is to remove pulp before drying and saving. Tomatoes, melons, pumpkins and eggplants are soaked in water *(photo right)* to rot away the attached pulp. This can take several days. Once the seeds are free of the pulp, strain and rinse the seeds then spread them out to dry for 7-14 days before packing and storing.



Photo (above): Seeds soaking /A. Roffey

SEEDSAVERS

Seedsavers meetings are free for all members, held bi-monthly (morning or evening) in Capalaba.

- Receive expert tuition on how to save seeds plus organic gardening topics.
- Learn how to identify, separate and package seeds.
- Share seeds with other members.
- Add to the ROGI Seedsavers collection of locally adapted seeds (with a focus on heirloom varieties).

Next Seedsavers meeting
Monday 19 October
7pm-8.30pm
Topic:"Organic treatment of common fungal problems"
Book on Team app.

ROGI members can choose six packets of free Seedsavers seeds each month.

ROGI ALSO HAS A SEED BANK

Seeds are bought in bulk, repackaged and sold to members for $2 per packet. Run by Geoff and Cheryl, the Seed Bank complements Seedsavers stock.

SOW AND GROW NOW

Vegies

- Asian greens eg Pak choy, Choy sum*
- Beetroot#
- Cucumber*+
- Jerusalem artichokes^
- Kohlrabi#
- Lettuce*. *Need shade and water.*
- Melons*. *Need full sun.*
- Radish#. *Make a great border plant.*
- Rosellas*. *Allow at least 1.5m per plant.*
- Snake beans*+
- Snow peas/Snap peas*+
- Spring onions* or root of used onions.
- Tomato* or rooted cuttings.
- Tromboncino*+
- Wing beans*+. *Soak for 24 hours in water before planting.*
- Yakon^. *Plant sets from previous crop.*





Photos: (top) Cosmos (pink)/ L.Brennan. (Above) Rosellas/supplied

Edible flowers and herbs

- Basil*
- Coriander*
- Cosmos*
- Garland chrysanthemum*
- Gomphrena*
- Marigold*
- Parsley*
- Pentas P
- Phlox*
- Snapdragon*
- Sunflower*

Growing key

* Grow from seed
# Recommend only 'direct sow' seed into prepared bed
+ Provide a trellis
^ Root or Tuber
P Potted Plant

Jobs in the garden: October

Get propagating

Spring is an excellent time to propagate your favourite plants from cuttings. To achieve higher rates of success with root development, dip the end of the cutting into either honey or rooting hormone powder (available from nurseries or hardware shops) before poking two-thirds of their length into damp potting mix.

Keep your cuttings humid and damp until new growth appears and roots have grown. It's then time to transplant your new plants.





Photos: (above right) Rooting hormone powder/L.Brennan. (Bottom right) Honey/K.Adam

Jobs in the garden: October

As the weather warms up, we may also be feeling a bit of garden pressure to keep up with spring growth. Here are a few jobs to keep the garden humming along.

Pests and weeds

- Fruit flies are around, so cover or bag all susceptible crops before they are stung. Fruit fly net and the lighter weight Vegenet are available from Netpro canopies. They are excellent products with a long life in the garden. Also, remember to refresh your Fruit Fly Traps, a hormone lure that catches the male fruit fly.
- Citrus leaf miner is out and about, deforming our citrus leaves *(photo top right)*. Add a CLM (Citrus Leaf Miner) trap to your tree to prevent the problem. Available from nurseries and some hardware shops.
- It's nutgrass season *(photo right)*. As organic growers, we don't use *Sempra* or *Glyphosate*. Alternatives include: hand weeding, taking care to remove the nuts, and Biodynamic pepper sprays from The Delectable Garden. This treatment acts to weaken and, in time, deter the nutgrass.

Consider a green manure crop

If you are heading off for a pre-Christmas break, consider sowing green manure seeds instead of vegies in your patch. These will improve your soil while you are away and you won't have the worry of having to harvest or control pests. Grow one or more of these: soy bean, peanuts, cow pea, fenugreek or mustards. We have some of these seeds in the Seedsavers collection and Seed Bank but, if not, Eden Seeds are well stocked.





Photos: (top) citrus leaf miner damage/supplied. (Above) nutgrass with nut/K.Adam

Support plant growth and protect soil

- Turbo-charged spring growth will benefit from weekly to fortnightly foliar feeds. Use a fine spray from a bottle or pump, and apply just to the leaves. Choose organic certified products eg *Searles 5 in 1 Liquid* or *Seamax Liquid*. You may also alternate with an OCP product called *Eco Aminogrow*.
- High winds and little rain mean that our soils are drying out. This causes plant stress and poor growth and productivity. Protect soil moisture by watering then immediately mulching beds with bark, straw or cane trash to a depth of 2-5 cm.

Get more flowers

Would you like more flowers on your annuals and perennials? By nipping out the growing tip of young plants before they set flowers, you will encourage side branching which will give more opportunities for abundant flowering.

Photo (right): Snap dragons /L. Brennan



Water the Asparagus

Asparagus plants produce the majority of their spears in spring. It's important to keep the asparagus bed well watered to stimulate an abundant, continual harvest.

Photo (right): Asparagus harvest/L. Brennan



Increase your broccoli harvest

If you grow sprouting broccoli or broccolini, harvesting the heads as they develop will encourage even more to grow.

Photo (right): Broccoli/A.Roffey



Potatoes

When growing potatoes in ground or in tubs, use fertile soil and compost to mound up around the emerging leaves and stems. This is called 'hilling up' and will ensure you have many more potatoes developing along the buried stems.

Keep the soil damp but not boggy. Potatoes are ready to harvest when the plant dies down.

Photo (right): Potatoes developing along the stem/ L.Brennan



TOP TIP: Mulberries with Jill Nixon

Our mulberry tree is so abundant this year. I have been freezing most of the harvest ready for future use.

Mulberries have their own little 'handle', which is handy when you eat the fruit straight off the tree. But, if you want to use them fresh for cooking, the stalks are a pain to remove: I use pointy little nail scissors for this *(see photo)*.

When they're frozen, the stalk becomes brittle and can just snap off easily. No need for nail scissors.



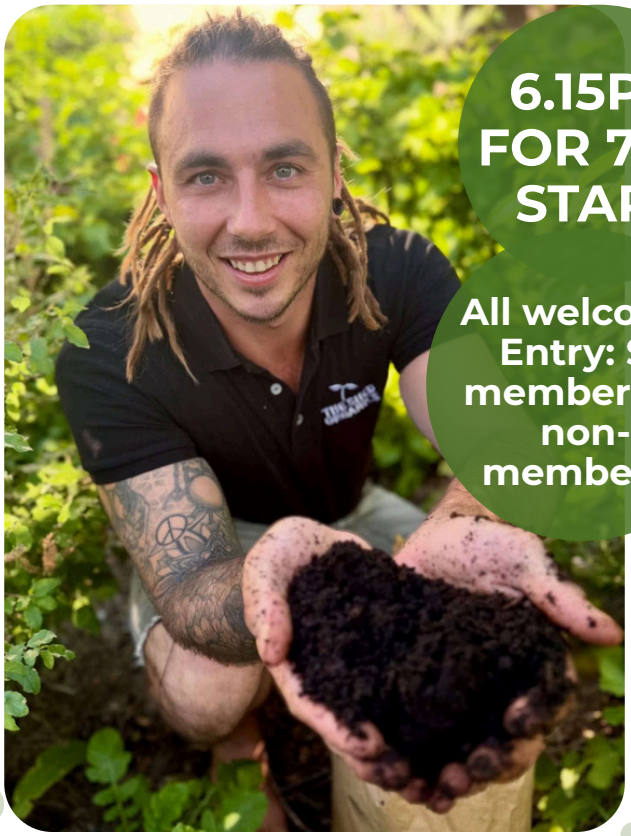
Photo (above): Mulberries/J.Nixon

ORGANIC PEST CONTROL: THE KEY IS BENEATH YOUR FEET

Understand the role insects play in our ecosystems; why they do what they do; and how to build a garden from the ground up with pest control built into the overall system.

Jordan Alexander is the founder of The Shed Organics, a gardening educator, soil enthusiast and host of *The Shed Organics Show* podcast.

Passionate about living soil, organic growing and regenerative gardening, Jordan's mission is to make growing food and understanding soil simpler, more accessible and enjoyable for everyday gardeners.



6.15PM FOR 7PM START

All welcome. Entry: $2 members $5 non-members.

Doors open at **6.15pm:** visit stalls, seed tables, buy seedlings, visit the library or have a cuppa. Meeting **7pm-8.30pm.**

Seedlings at great prices.
Bought-in seeds $2 per packet.
Six packets of free seeds each month.
(For ROGI members from ROGI Seedsavers).

Remember to bring:

- Cash (no EFTPOS available)
- Entry fee: $2 members/ $5 non-members
- Plate of fingerfood to share (home-made, if possible)
- BYO cup. Free tea and coffee
- Supper is served afterwards
- A basket/box for your goodies
- Washed pots/punnets (leave at plant table)
- Swap and share items
- ROGI Rewards contribution (if you can)

BYO Cup & plate of food to share (prefer homemade/ grown)

ROGI Rewards are good quality plants and other related items. Everybody who attends is eligible for a reward. Please label donated plants with your name and growing details.

Members' Sales: items you've produced surplus to your requirements that you wish to sell. It might be seedlings, eggs, honey, lemons, jam, craft items. Please make sure these are labelled, named and priced.

Free swap/share/give on outside table. This is for items you don't want. It could include pots, unwanted plants, surplus produce, strawberry runners. Remember to take home what's left.

See you on Thursday 8 October

Bayside Community Church. Corner of McDonald Rd and MacArthur St, Alexandra Hills.

ROGI GARDEN VISITS OCTOBER

Sunday 11 October, 2-4pm Mike and Ella's place, Wellington Point



Mike and Ella purchased their property in 2022 and started working on the garden in mid-2023. Grassed and gravelled areas were converted into garden beds for veggies and some 15 fruit trees. The heavy, red clay soil required a lot of effort initially, but, now the soil has improved, results are coming in fast. Ella and Mike took pains to grow according to their microclimate but it took a few misadventures to get there – and it's still a work in progress.

Bring a small plate of food to share
Share table if you have excess produce
Coffee and tea provided - BYO cup
Wear closed-in shoes and bring a hat and water. ROGI members only. Bookings via Team app. It's almost booked out. Enquiries to Marissa Hughes: clubevents@rogi.com.au

Sunday 18 October, All Day Margaret's garden and The Harvest, Witta (Glasshouse Mountains, Sunshine Coast)



We head north to former Capalaba local and former ROGI member Margaret's sustainable home, on about half an acre, as part of her son's property. Margaret moved in October 2024 but established her fruit trees before then. She has many varieties including stone fruit plus plenty of native plants for wildlife. Margaret will give us a guided garden tour and discuss strategies she has used to reduce her 'footprint'. Then we plan to visit The Harvest which used to be the seed and nursery business Green Harvest.

This will be a full day
Car pool (approx. a two hour drive)
Coffee and tea provided
BYO cup, morning tea and lunch
Wear closed-in shoes and bring a chair, hat and water. ROGI members only. Bookings via Team app. Enquiries to Marissa Hughes: clubevents@rogi.com.au

EVENTS FOR THE DIARY

Thursday 8 October
ROGI meeting. 6.15pm for 7pm start

Saturday 10 October
*Plantapalooza. 6am-12 noon
385 Sherwood Road, Rocklea

*Repair Cafe Brisbane Bayside Inc.
2pm-4pm. Wynnum. Book here

Sunday 11 October
ROGI Garden visit, 2-4pm
Mike and Ella's place, Wellington Point
Book on Team app

Sunday 18 October
ROGI Field trip. All day
Glasshouse Mountains. Book on Team app

Sunday 18 October
Rochedale Crop Swap (Facebook group)
8am. 160 Rochedale Rd, Rochedale

Monday 19 October
ROGI Seedsavers. 7pm-8.30pm
Capalaba. Book on Team app

Thursday 12 November
ROGI Meeting including Christmas market
6.15pm for 7pm start

Sunday 29 November
ROGI Garden visit, 2pm-4pm
Kim's place, Alexandra Hills
Book on Team app

Thursday 10 December
ROGI Christmas dinner

SHARE: POST, PUBLISH, CHAT

Let's keep sharing our knowledge and experiences about organic gardening, from novice to expert, in the newsletter, on Facebook and the Team app (and always over a cuppa):

- A photo from your garden
- A handy technique or tip
- A gardening problem solved/needing help to solve
- A favourite: vegie, flower, fruit, native, insect
- Your story about your organic garden/gardening
- Your harvest or recipe for home-grown produce
- Something you've noticed in your garden

FOR THE NEWSLETTER:
November newsletter deadline is Thursday 29 October. Email ideas before then, and any feedback, to Karin. newsletter@rogi.com.au (or chat at a gathering).

FOR FACEBOOK: Please Post (ideas above), ask questions and 'like' and comment.

ROGI Gift Certificate
Give the gift of gardening

A great present for a birthday, thank you or Christmas.

It's easy: just fill out an application and either pay cash at a meeting or online via bank transfer.

For details, please email: membership@rogi.com.au

What, there's more?

Go to the ROGI website for more information to help you garden. Find ROGI's Seed Sowing Guide, no dig gardens, good bugs and more.

Thank you: *Ann Roffey, Donna Worthington and Monica Richter for proofreading. Linda Brennan for your expertise. All contributors.*

ROGI EXECUTIVE COMMITTEE

PRESIDENT	Monica Richter	president@rogi.com.au
VICE PRESIDENT	Donna Worthington	vp@rogi.com.au
SECRETARY	Mike Qualmann	secretary@rogi.com.au
TREASURER	Rose Faleafa	treasurer@rogi.com.au

COMMITTEE MEMBERS

COMMITTEE MEMBER	Donna Spencer	committee1@rogi.com.au
MEMBERSHIP SECRETARY	Vacant	membership@rogi.com.au
NEWSLETTER EDITOR	Karin Adam	newsletter@rogi.com.au
EVENTS COORDINATOR	Marissa Hughes	clubevents@rogi.com.au
GENERAL ENQUIRIES		info@rogi.com.au
SEED BANK	Geoff & Cheryl Rynja	seeds@rogi.com.au
SEEDSAVERS	Linda Brennan	linda@ecobotanica.com.au
LIBRARY	Vacant Library Assistants: Lin Peart, Dee Armstrong	library@rogi.com.au
PR/COMMUNICATIONS	Gail Bruce	
AV DESK	Mike Qualmann & volunteers	
IT SUPPORT	Pal Juvancz	pal@pcpals.com.au
SUPPER	Chumie Poirier	

The views expressed in the ROGI Newsletter and at ROGI meetings are those of contributors, and guest speakers, not necessarily those of Redland Organic Growers Inc.